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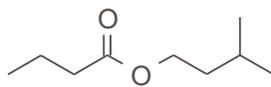
ISOAMYL BUTYRATE

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	2060	
<i>FLAVIS</i>	09.055	
<i>JECFA</i>	45	
<i>CAS</i>	106-27-4	
<i>GB</i>	S0426	
<i>Kosher Status</i>	certified	
<i>Halal Status</i>	certified	

Chemical structure

3-Methylbutyl butyrate

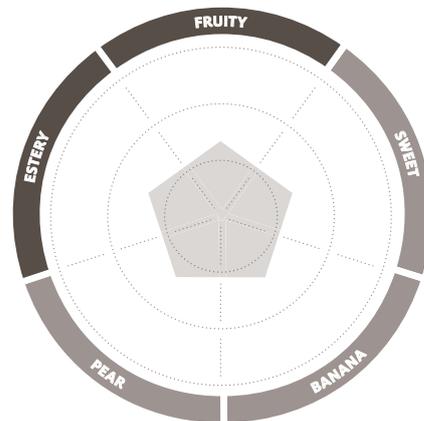


Flavor Use

<i>Dosage</i>	30 ppm
<i>in 5% Sugar Solution</i>	
<i>Useful in</i>	banana and other fruits
<i>Use Level in Food</i>	100 ppb – 100 ppm

Taste

Estery, Fruity, Sweet, Banana, Pear



Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 59°C
<i>Relative Density D20/4</i>	0.863 – 0.868
<i>Refractive Index n20/D</i>	1.409 – 1.414
<i>Boiling Point</i>	approx. 181°C
<i>Molecular Weight g/mol</i>	158.27
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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